



NERO

CAYMAN ISLANDS

SAMPLE MENU
by chef Michael Savva



WELCOME ON-BOARD



STARTERS & SOUPS



SOUPS

French Onion with Gruyere Cheese



Tuscan Bean with Wild Mushrooms and Rosemary



Tomato Consommé with Basil Ravioli (v)



Cream of Cauliflower Soup (v)



Smoked Pancetta and Pumpkin



Blue Stilton and Celeriac (v)



Roast Chestnut and Port with Crème Fraîche (v)

STARTERS

Ravioli of Sauté Spinach and Ricotta Cheese with a Red Pepper Coulis and Parsley Jus (v)



Langoustine and Salmon Cannelloni with Shredded Vegetables and Shellfish Vinaigrette



Vodka Cured Scottish Smoked Salmon with Garden Salad and Dill Vinaigrette



Grilled Mullet with Squid Ink Linguine, Aubergine Caviar and Basil Oil



Half Lobster with Asparagus Wild Leaves Salad and a Citrus Fruit Dressing



Carpaccio of Beef, Parmesan and Herb salad with a fine Capers
and Green Peppercorn Dressing



Pigeon and Sissify Salad with Wild Trumpets and Chives dressed in Madeira



Terrine of Foie Gras and Black Truffles served with Homemade Brioche



Salad of Stuffed Saddle of Rabbit with Pistachios, Caramelised Strawberries
and Grape Seed Vinaigrette

MAINS



FISH

Grill Sea Bass, Sauté Spinach, Fennel with Glazed Baby Carrots
and Aged Balsamic Vinegar



Roast Monkfish stuffed with Onion and Sage, wrapped with Cured Bacon,
served with Marinated Tomatoes, Anchovyade Tarte Tatin and Fresh Basil



Grilled Fillet of Lemon Sole with Savoy Cabbage, Beetroot,
Pearl Shallots and a Mosto Olive Oil Sauce



Wild Badcall Bay Salmon, Poached in Pinot Noir with Glazed Asparagus
a Garden Fresh Salad and served with Dill Butter Sauce



Pan Fried North Atlantic Cod with Pea Puree, Velouté of Haricot Blanc
and Crispy Parma Ham



Baked Halibut with a Cep Crust, Tortellini of Shrimp and Madeira Cream

MEAT

Pan Fried Fillet of Prime Scottish Beef, Sauté Wild Mushroom,
Duchess Potato with French Beans and a Madeira Sauce



Grilled Breast of Chicken, Potato Puree, Glazed Root Vegetables
with Fine Beans and a Fresh Herb Cream Sauce



Grilled Rib Eye of English Beef with Lyonnaise Potato,
Fresh Watercress and Rich Red Wine Jus



Braised Shanks of English Lamb with Celeriac Puree,
Caramelized Spring Onion, Port and Morel Sauce



Roast Loin of Pork, Fondant Potatoes, Roast Parsnips,
Carrots and Red Onions with a Plum Sauce



Pan Fried Breast of Guinea Fowl with Apple and Celery Gratin
and Chanterelle Mushrooms

DESSERTS



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Pecan Pie with Honey Syrup and Homemade Vanilla Ice Cream



Toffee and Date Pudding, Chantilly Cream and Hot Fudge Sauce



Lemon Tart with Cassis Coulis



Chocolate and Raspberry Tart with Homemade Raspberry Ripple Ice Cream



Banana Parfait encased in Belgium Chocolate with a Homemade Coconut Ice Cream



Orange, Lemon and Raisin Pudding with Rum Cream Custard



Baked Almond and Tamarillo Tart with Lime and Homemade Basil Sorbet



Royalè Apple and Citrus Zest Pie with Homemade Cinnamon Ice Cream

BUFFET

Fresh Baked Homemade Breads

Roast Beef, Cheese, Ham and Smoked Salmon Sandwiches

Spicy Beef Salad, Thai Vegetables and Citrus Dressing

Crispy Pork and Prune Salad with Bean Sprouts and Chinese Chives

Plum Tomato, Black Olives and Mixed Pepper Salad

Smoked Chicken Caesar Salad

French Bean, Shallots and Cherry Tomato Salad

Duck Liver Parfait with Onion Marmalade and Brioche

Vegetable Spring Rolls with Smoked Mozzarella

Salmon Fish Cakes with Wilted Greens and Butter Sauce

Fish Goujons with Tartar Sauce

Roquefort Soufflé with Poach Figs

Warm Tartlets of Smoked Salmon and Asparagus

Warm Tartlets of Smoked Bacon and Red Onion

Warm Tartlets of Grilled Provencal Vegetables

Freshly Homemade Papardelle with Olive and Caper Dressing

Bruschetta of Marinated Vegetables, Sun Dried Tomato and Gorgonzola Cheese

Bruschetta of Dolcelatte, Fennel and Red Peppers

Bruschetta of Red Onion and Goat Cheese with Roquette

Homemade Steak and Kidney Puddings

Chicken and Lamb Skewers with Grilled Vegetables

Spicy Crumbed Chicken Drumsticks

Assortment of Continental Cured Meats

Mixed Leaf and Wild Herb Salad

PUDDINGS

- Jam Roly Poly
- Spotted Dick Pudding
- Fresh Fruit Up Side Down Cakes
- Chocolate and Fruit Tarts
- Lemon Tart with Strawberry Coulis
- Sticky Toffee Pudding with Fudge Sauce
- Exotic Fruit Salad

BREAKFASTS

Fresh Baked Croissants, Pain au Chocolat, Danish, Pain aux Raisins
Breads with Jams, Marmalades and Honey

- Selection of Cereals
- Fresh Fruit Plate or Fruit Salad
- Plain or Fruit Yoghurts
- Any Desirable Hot Breakfast of Your Choice
- Fresh Juices:
Orange, Grapefruit, Tomato, Apple, Melon, Green Juices
- Smoothies:
- House Blend Coffee or Choice of Infusions

CANAPÉS

- Chilli Crab on Chicory
- Smoked Salmon and Cucumber Salsa
- Prawn and Wasabi Wraps with Thai Asparagus
- Celeriac Rémoulade with Quail Eggs
- Vegetable Spring Rolls
- Goat Cheese Soufflé
- Baked Goat Cheese with Red Onion Marmalade
- Tomato and Mozzarella
- Aubergine Roulade with Pine Nuts and Pesto
- Avocado and Coriander Crostini
- Cream Cheese and Chive Tartlet
- Red Pepper and Caper Crostini
- Confit of Duck on Brioche
- Chicken Liver Parfait
- Chocolate Tarts
- Lemon Tarts
- Éclairs
- Citrus Puddings
- Pistachio Meringues

OUT FOR THE DAY EXPLORING THE BEAUTIFUL COASTLINE OR COUNTRYSIDE PACKED PICNIC BOXES

Selection of Sandwiches of the Day



Mini Croissants and Danishes



Chocolate Éclairs



Strawberries and Cream,



Homemade Fruit Scones with Clotted Cream with Jams and Marmalades



Exotic Fresh Fruit Salad



Chefs Choice of Farmhouse Cheeses with Water Biscuits



Champagne